



## FSIS-Ensuring a Safe Meat, Poultry and Egg Products Supply

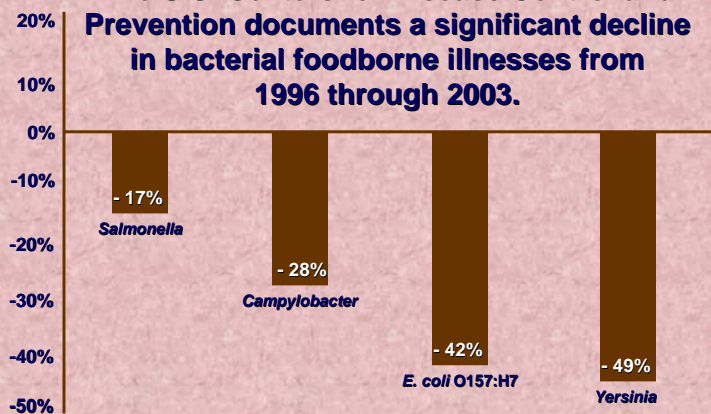
June 16, 2004

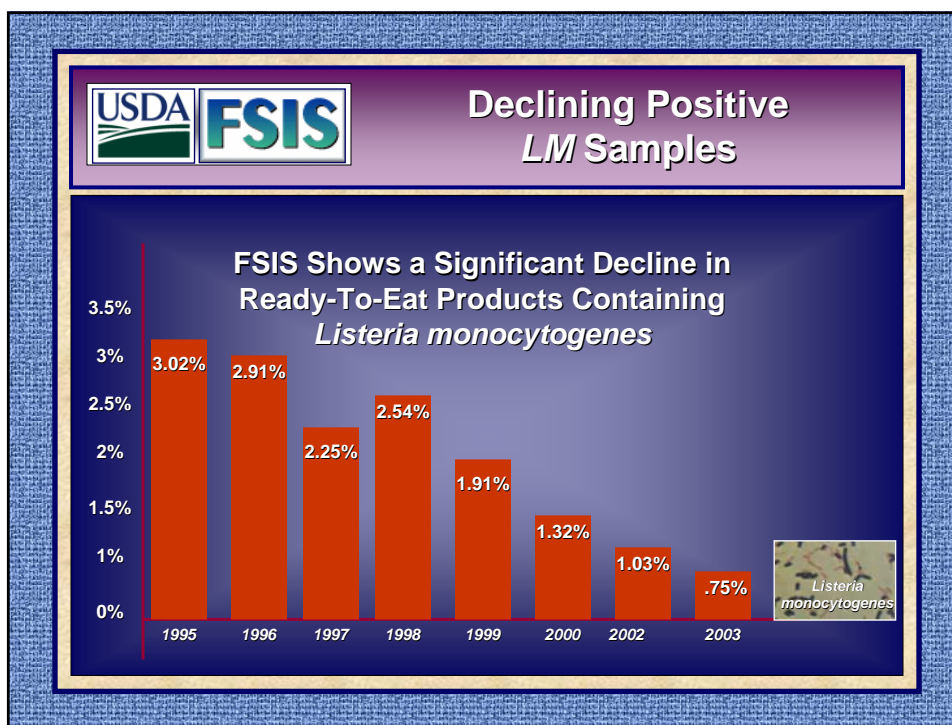
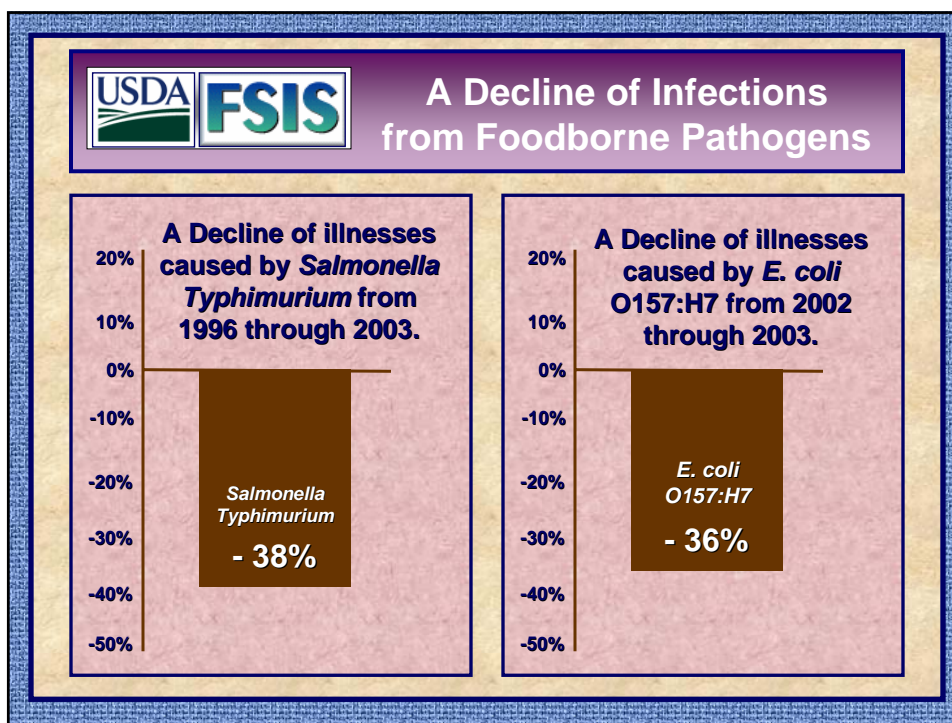
Dr. Barbara Masters  
Acting Administrator  
Food Safety and Inspection Service  
United States Department of Agriculture

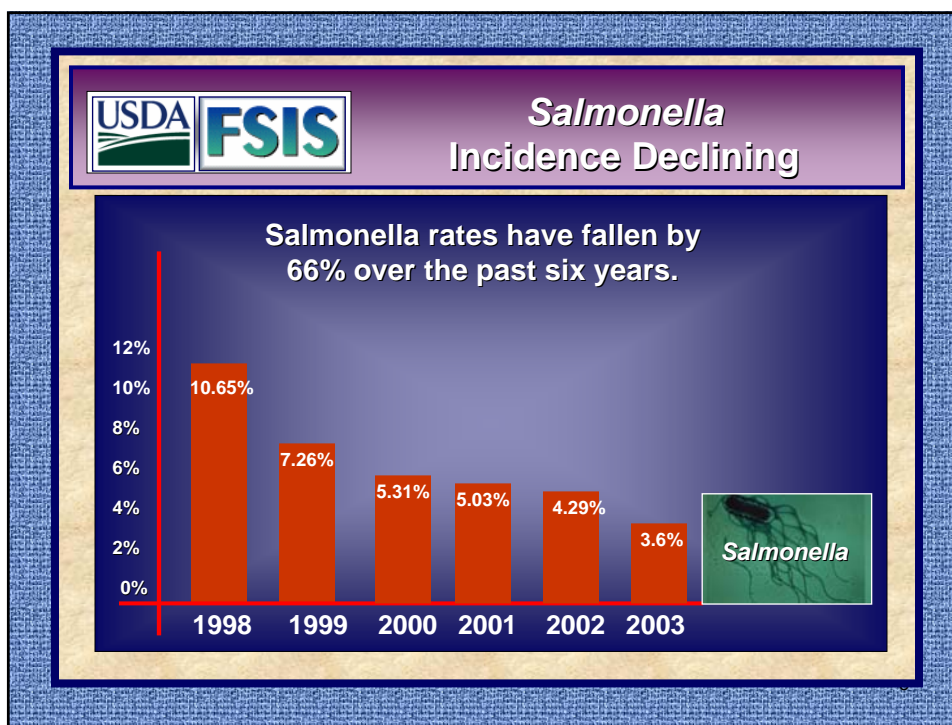
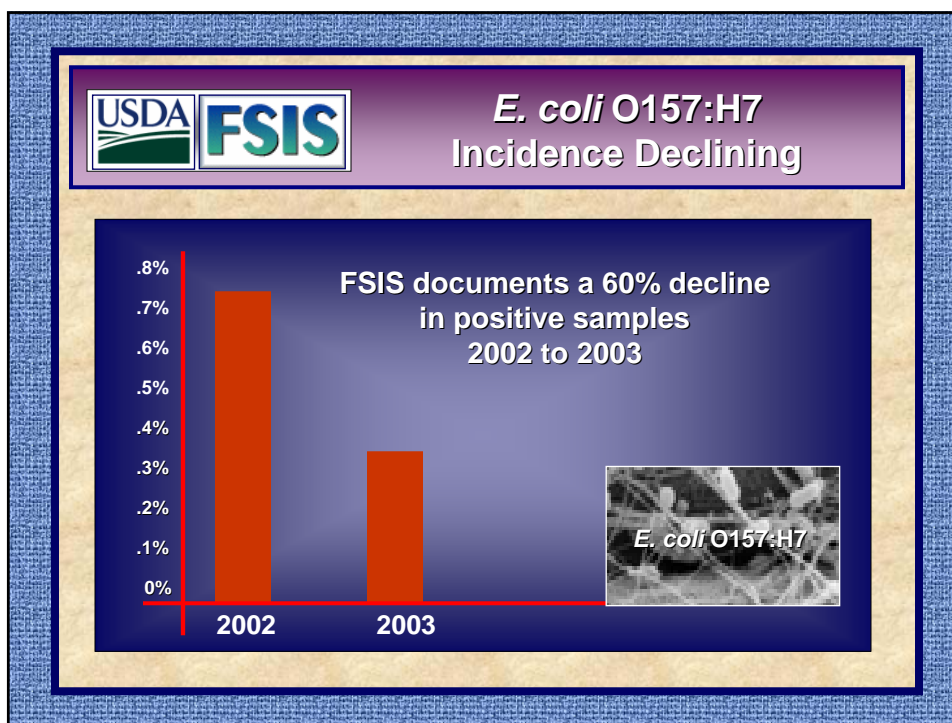


### A Decline of Infections from Foodborne Pathogens

The U.S. Centers for Disease Control and Prevention documents a significant decline in bacterial foodborne illnesses from 1996 through 2003.









*Ensuring Public Health: a Vision for the Future*



**USDA outlined a series of new, science-based initiatives to better understand, predict and prevent microbiological contamination of meat and poultry products.**




**[www.fsis.usda.gov](http://www.fsis.usda.gov)**



**Training**

**Initiative  
# 1**

- ◆ **Food Safety Regulatory Essentials (FSRE) training better equips FSIS inspectors in verifying a plant's HACCP system.**
  - ❖ All FSRE trainees receive fundamentals of inspection training, covering Rules of Practice, Sanitation Performance Standards and Sanitation Standard Operating Procedures (SSOPs).
  - ❖ Customized training is provided based on the products produced.
- ◆ **In 2004, FSIS initiated an updated entry-level public health veterinarian training program.**







## Initiative # 2



## Outreach

◆ **FSIS provides industry with guidance on the Agency's new regulations.**

- ❖ In the autumn of 2003, FSIS offered five workshops to provide assistance to small and very small plants on complying with the Agency's final rule on *Listeria*.
- ❖ From January through March 2004, FSIS offered five workshops to offer assistance to industry on the Agency's new BSE regulations.
- ❖ From May through September 2004, FSIS is holding 11 workshops for plant and Agency employees on FSIS' recent *E. coli* O157:H7 directives.



## Initiative # 2



## Outreach


**Conducting an aggressive food safety educational campaign through public events and the media to reach many segments of the population.**

- ◆ Press Conferences
- ◆ Live Broadcast Interviews
- ◆ Cooking Demonstrations
- ◆ Video News Releases





**Initiative  
# 2**




## Outreach

**Taking Food Safety Education  
Across The Nation With The...**


USDA Food Safety Mobile



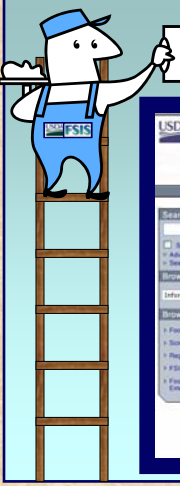
For a complete event schedule:  
[www.fsis.usda.gov/foodsafetymobile](http://www.fsis.usda.gov/foodsafetymobile)




**Initiative  
# 2**



## Outreach



### FSIS' New Web Site!





## Best Practices for Animal Production

### Initiative # 3

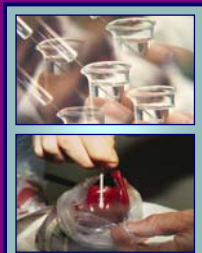


- ◆ FSIS is working with livestock producers, researchers and other stakeholders to develop a list of best management practices to reduce pathogen levels.
- ◆ In September 2003, FSIS held a public symposium to lay a foundation for developing pathogen-reduction guidelines that can be used by feedlot operators.




## Conduct Baseline Studies

### Initiative # 4




- ◆ FSIS is developing protocols to conduct continuous baseline studies to determine the nationwide prevalence and levels of various pathogenic microorganisms in raw meat and poultry.
- ◆ New baseline studies will:
  - ❖ Take into account regional variation, seasonality and other factors
  - ❖ Provide benchmark information on national trends
  - ❖ Feed into risk assessments
- ◆ Net result will be more targeted interventions and effective elimination of sources of pathogens.



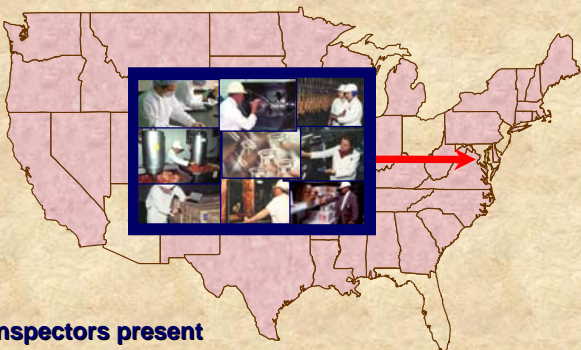


**Initiative  
# 4**



## Food Security

7,600 Inspectors



**Inspectors present  
at various import  
stations every day**

**Inspectors  
present in 6,000  
plants every day**



**Initiative  
# 4**




## Food Security

◆ As part of the FSIS reorganization, a dedicated, full-time staff was established whose sole responsibility is food security – the Office of Food Security and Emergency Preparedness (OFSEP).









**Food Security**

**Initiative  
# 4**

## Laboratory Improvements

- ◆ Sample Integrity
- ◆ Electronic exchange network
- ◆ Expanded laboratory capabilities



**Food Security**

**Initiative  
# 4**

## Inspection

- ◆ Employee Training
- ◆ Targeted inspection and sampling during an elevated alert






## Food Security

### Initiative # 4

### Import Surveillance Liaison Inspectors

- ◆ Augment efforts of traditional FSIS import inspectors at 146 import houses
- ◆ Conduct a broader range of surveillance activities
- ◆ Improve coordination with the Department of Homeland Security



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## Food Security

◆ Recently completed a vulnerability assessment on the U.S. import system to determine the most vulnerable products, likely agents, and potential sites for deliberate contamination.



Biological?



Chemical?

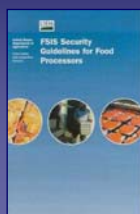


Radiological?



## Food Security

- ◆ Encouraging industry security programs through guidelines for food processors and for transporters and distributors.



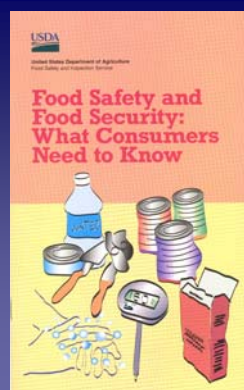
Available in:

- ◆ English
- ◆ Chinese
- ◆ Vietnamese
- ◆ Spanish
- ◆ Korean



## Food Security

- ◆ In November 2003, FSIS released food safety and food security guidelines for consumers.







## Achieving the Next Level of Food Safety

We need to have the ability to predict, or anticipate, problems as much as possible before they arise.



FSIS has identified three issues to be addressed if the next level of public health is to be attained.



## Achieving the Next Level of Food Safety

### Issue #1

Anticipate/  
predict risk  
through  
enhanced data  
integration.



- ◆ FSIS must have the best available data.
- ◆ Improvement is needed in the access to and analysis of food safety data.
- ◆ Work with industry to develop plan for third Party repository of testing data.



## Achieving the Next Level of Food Safety

### Issue #2

Improved application of risk into regulatory and enforcement activities.



- ◆ Need to better document food safety problems as they occur.
- ◆ Data regarding the causes of food safety violations can be utilized to better focus prevention and regulatory enforcement strategies.
- ◆ The types and frequencies of enforcement actions taken can help determine where FSIS resources need to be focused.



## Achieving the Next Level of Food Safety

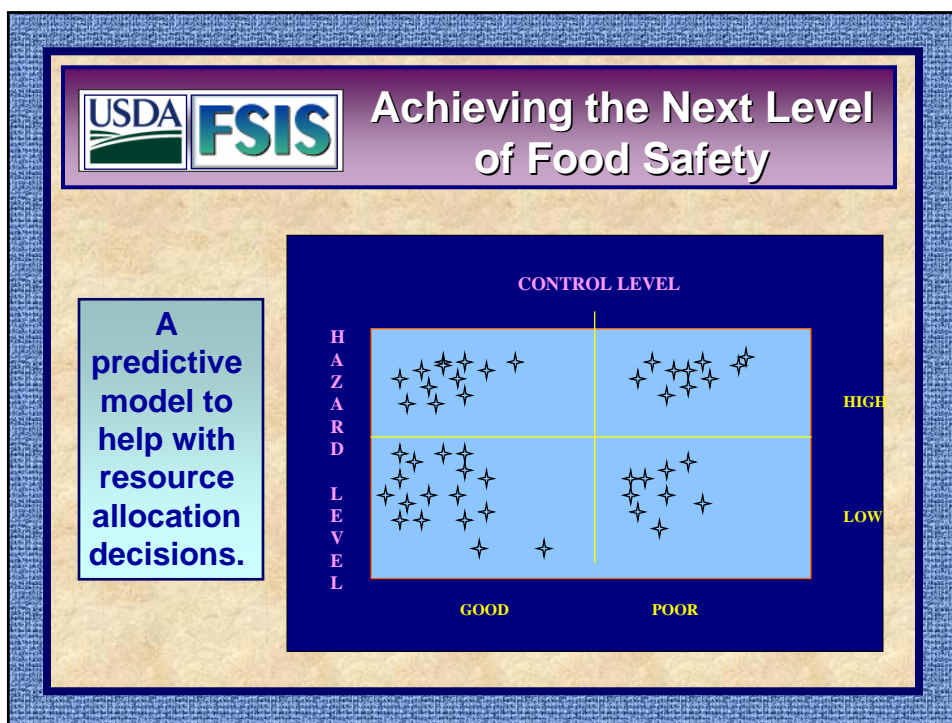
### Issue #2

Improved application of risk into regulatory and enforcement activities.



### The Hazard Control Coefficient Concept:

Real time measurement of how well an establishment controls the hazards in its operation, and using the information to anticipate risks in order to prevent them.



**USDA FSIS** Achieving the Next Level of Food Safety

**Issue #3**  
Better association of program outcomes to public health surveillance data.

- ◆ FSIS needs to determine how specific policies affect public health.
- ◆ Data will help FSIS establish links between pathogen occurrence and the occurrence of foodborne illness.
- ◆ Possible development of FSIS/CDC task force.



